

**INCH-POUND**

**A-A-20062C**  
**June 3, 1997**  
**SUPERSEDING**  
**A-A-20062B**  
**March 29, 1991**

## **COMMERCIAL ITEM DESCRIPTION**

### **PASTA PRODUCTS, ENRICHED**

**The U.S. Department of Agriculture has authorized  
the use of this Commercial Item Description.**

#### **1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers enriched pasta products, packed in commercially acceptable containers, suitable for use by the Federal Government.

#### **2. CLASSIFICATION.**

**2.1** The enriched pasta products shall conform to the types and styles, as specified in the solicitation, contract, or purchase order. The enriched pasta products shall conform to the following dimensions:

##### **Types and styles.**

**Type I** - Macaroni, Elbow Form. The unit of elbow macaroni shall be elbow-shaped.

Thickness	- 0.030 to 0.050 inch
Diameter (outside)	- 0.160 to 0.200 inch
Length (outer curvilinear)	- 1/4 to 1-1/2 inches

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.**

**FSC 8920**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.



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**Type II** - Macaroni, Rigatoni Form. The unit of rigatoni shall be tubular-shaped with ribbed surface.

Thickness	- 0.036 to 0.054 inch
Diameter (outside)	- 0.480 to 0.680 inch
Length	- 1-1/4 to 1-1/2 inches

**Type III** - Macaroni, Shell Form. The unit of shell macaroni shall be seashell-shaped.

<u>Size</u>	<u>Thickness</u>	<u>Length</u>
Large	0.030 to 0.060 inch	1-1/4 to 1-3/4 inches
Medium	0.030 to 0.060 inch	3/4 to 1-1/8 inches
Small	0.030 to 0.060 inch	7/16 to 5/8 inch

**Type IV** - Macaroni, Mostaccioli Form, Plain or Rigati Style. The unit of mostaccioli shall be round-shaped with diagonal cut ends. The following specified dimensions may be for either plain or ridged (rigati) mostaccioli: (Up to 5 percent pinched ends are allowable.)

**Style A** - Plain

**Style B** - Rigati

Thickness	- 0.035 to 0.051 inch
Diameter (outside)	- 0.27 to 0.43 inch
Length	- 1-1/2 to 2-1/2 inches

**Type V** - Macaroni, Rotini or Rotelle Form. The unit of rotini or rotelle shall be spiral or twist-shaped.

**Style A** - Regular

**Style B** - Tri color (spinach, tomato, and regular)

Thickness	- 0.03 to 0.06 inch
Diameter (outside)	- 0.33 to 0.55 inch
Length	- 1 to 1-3/4 inches

**Type VI** - Spaghetti, Long Form. The unit of spaghetti shall be solid and cylindrical shaped.



Diameter	- 0.055 to 0.083 inch
Length	- 8-1/2 to 11 inches

**Type VII** - Vermicelli, Long Form. The unit of vermicelli shall be solid and cylindrical-shaped.

Diameter	- 0.040 to 0.059 inch
Length	- 8-1/2 to 11 inches

**Type VIII** - Lasagna Noodles, Curl or Flat Form.

**Style A** - Curl Lasagna Noodles. The two long edges shall be ruffed throughout the length of the unit.

Thickness	- 0.037 to 0.054 inch
Width	- 2-1/2 inches $\pm$ 1/2 inch
Length	- 9-3/4 inches $\pm$ 3/4 inch

**Style B** - Flat Lasagna Noodles. The edges shall be cut straight.

Thickness	- 0.040 to 0.054 inch
Width	- 1-1/2 inches $\pm$ 1/8 inch
Length	- 9-1/2 inches $\pm$ 1/4 inch

**Type IX** - Fettuccine.

Thickness	- 0.037 to 0.051 inch
Width	- 0.18 to 0.28 inch
Length	- 10 inches $\pm$ 1/2 inch

**Type X** - Linguine.

Thickness	- 0.044 to 0.056 inch
Width	- 0.100 to 0.114 inch
Length	- 8-1/2 to 11 inches

**Type XI** - Capellini (Angel Hair).

Length	- 8-1/2 to 11 inches
Diameter	- 0.033 to 0.042 inch



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### **Type XII** - Orzo.

Thickness	- 0.045 to 0.105 inch
Width	- 0.094 to 0.120 inch
Length	- 0.270 to 0.350 inch

### **Type XIII** - Macaroni, Ziti Form. The unit of ziti shall be tubular-shaped with a smooth surface.

Thickness	- 0.035 to 0.051 inch
Diameter (outside)	- 0.295 to 0.305 inch
Length	- 1-1/4 to 2 inches

### **Type XIV** - Other

## **3. SALIENT CHARACTERISTICS.**

**3.1 Raw ingredients:** The ingredients used in the enriched pasta products shall be durum wheat semolina and water. The pasta products shall be enriched with folic acid and in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR 139.115.

### **3.2 Uncooked product:**

**3.2.1 Appearance:** The appearance of the enriched pasta products shall not be materially affected by an aggregate of black specks that are larger than 1/32 inch in diameter.

**3.2.2 Defects:** The enriched pasta products shall not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product surface shall be smooth (i.e.; free from rough or coarse sandpaper texture) and free from pock marks. The product shall contain not more than 10 percent by weight of these defects (i.e.; black specks, distorted units, cracks, rough surface, and pock marks).

**3.2.3 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the enriched pasta products shall be manufactured not more than 45 days prior to delivery.

**3.3 Cooked product:** The cooked enriched pasta product shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.

**3.3.1 Color:** The enriched pasta products shall possess a characteristic color.



**3.3.2 Flavor and odor:** When prepared as directed on the package, the cooked enriched pasta product shall possess a characteristic flavor and odor. The cooked product shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).

**3.3.3 Texture:** When prepared as directed on the package, the enriched pasta product shall possess a firm, but tender, not mushy or sticky texture.

**3.4 Analytical requirements:** Unless otherwise specified, analytical requirements for the enriched pasta products shall be as follows:

Moisture	- 13.0 percent maximum
Ash <u>1/</u>	- 1.1 percent maximum
Protein (N x 5.7) <u>1/</u>	- 12.0 percent minimum
Carotenoid color	- 3.5 ppm minimum

1/ Percent ash and protein shall be calculated on a moisture-free basis.

**3.4.1 Preparation of sample:** The sample for moisture shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 927.05. The sample for protein (N x 5.7) shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 930.25. The sample for ash and carotenoid color shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06.

**3.4.2 Analytical testing:** The sample shall be analyzed using the following methods of the Official Methods of Analysis of the AOAC International or other method as follows:

<u>Test</u>	<u>Method</u>
Moisture	926.07
Ash	925.11
Protein (N x 5.7)	992.23
Carotenoid color	AACC Method 14.50

**3.4.3 Test results:** The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

**3.5 Cook test:** The enriched pasta product shall be cooked in accordance with the manufacturer's instructions. The cooked enriched pasta product shall be firm but tender, not mushy or sticky, possess a characteristic flavor and odor, and shall be free from undesirable flavors and odors. Cooking instructions shall be printed on the package label, or as specified in the solicitation, contract, or purchase order.



#### **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered enriched pasta products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the enriched pasta products within the commercial marketplace. Delivered enriched pasta products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Product conformance.** The enriched pasta products provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same enriched pasta products offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, shall determine the quality assurance of the enriched pasta products according to FGIS procedures. The enriched pasta products shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

#### **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

#### **7. NOTES.**

##### **7.1 Purchasers shall specify:**

- Type(s) and Style(s) of enriched pasta product(s) required.

##### **7.2 Sources of documents.**

###### **7.2.1 Source of information for nongovernmental document is as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from:  
**AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**



Copies of the Approved Methods of the American Association of Cereal Chemists may be obtained from: **American Association of Cereal Chemists, Inc., 3340 Pilot Knob Road, St. Paul, MN 55121.**

**7.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8920-P019)